At Flour, we seek locally raised and homegrown products harvested at their seasonal peak. We wish to thank the farmers, producers, and artisans who take special care to bring their chosen craft to our table.

**meats & cheese**

**SALUMI** | 19
Cured Italian meats

**CHEESE** | 6 pc | 19
Chef’s selection changes daily

**PERFECT FOR SHARING**

**Fresh Pasta**

TAGLIATELLE | 16 | 23
Ragu alla bolognese

RICOTTA AGNOLOTTI | 15 | 23
Carrot, mint, bread crumbs, truffle oil

LAMB RIGATONI | 16 | 25
Sugo, tomato, reggiano

**SPAGHETTI & MEATBALLS** | 18
Marinara, hand-rolled meatballs

**start here**

**WHITE BEAN SOUP** | 10
Brodo, miso, smoked mushroom

**CRISPY CALAMARI** | 14.5
Bruleed lemon, anguila & marinara

**STUFFED PEPPERS** | 13
Paul’s sausage, marinara, aged provolone

**FRIED OLIVES** | 11.5
Goat cheese stuffed, balsamic aioli

**PRINCE EDWARD ISLAND MUSSELS** | 15
Sausage, brodo, picked fennel & feta bread

**go green**

**LOCAL GREENS** | 10
Carrot, tomato, radish, sunflower seeds, baby cucumber, sherry shallot vinaigrette

**CAESAR** | 12 add a poached egg | 3
Romaine heart, crouton, reggiano, caesar dressing

**supper time**

**CHICKEN PARMESAN** | 21
Provolone, marinara, spaghetti

**OSSO BUCO “CACCIATOURE”** | 37.5
Anson Mills Polenta, mushrooms, red peppers, tomatoes

**FAROE ISLAND SALMON** | 27
Smoked potato puree, eggplant caponata, basil

**OLIVE OIL POACHED SWORDFISH** | 29
Beet risotto, baby carrot salad, tarragon

**SPRINGR MOUNTAIN AIRLINE CHICKEN** | 25
White bean ragu, picked fennel gremolata

14 oz CERTIFIED ANGUS BEEF® RIBEYE | 41
Fingerlings, confit seasonal mushrooms, banana peppers, balsamic

**take sides**

**EGGPLANT MEATBALLS** | 10

**SPINACH & GARLIC** | 8

**fresh pasta**

Our 10” wood-fired pies have a delicious, lightly charred crust

**CLASSIC CHEESE PIE** | 14
Crushed tomato, fresh mozzarella, grana

**SAUSAGE** | 15
Crushed tomato, fresh mozzarella, grana

**PEPPERONI** | 15
Crushed tomato, fresh mozzarella, grana

**BUFALINA MARGHERITA** | 17
Mozzarella di bufalo, crushed tomato, basil

“CACIO E PEPE” | 16
Olive oil, black pepper, aged provolone, pamesan, poached egg, smoked pancetta

**FUNGHI** | 18.5
Roasted shallots, wild mushrooms, Mackerel goat cheese, thyme, white truffle oil

**add + more + stuff**

Ag greg: egg, arugula, basil, sausage, pepperoni | 3
Anchovies, mushrooms | 4
Prosciutto | 6.5

**compliments of the chefs**

**take sides**

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**f l o u r**

A N I T A L I A N K I T C H E N  |  W I N T E R  2 0 2 0 S U N D A Y S U P P E R

Chef/Partner, Matt Mytro | General Manager, Nicholas Knight | Chef de Cuisine, David Chin | Sous Chef, Dan Principi | A.M. Sous Chef, Kelly Songer

A BRIEF WORD FROM THE GOVERNMENT...Consuming raw or undercooked meat, poultry, fish, shellfish and eggs can increase your risk of foodborne illnesses.

Please alert us to any food allergies. FLOUR is not a gluten-free kitchen. 20% gratuity will be added to parties of 8 guests or more. Promotions void for parties of 15 guests or more.

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